

DIM SUM

SHRIMP DUMPLINGS	14
<i>Black Vinegar-Soy Dipping Sauce</i>	
PORK SIU MAI	14
<i>Black Vinegar-Soy Dipping Sauce</i>	
SUSHI ROLLS	14

SUSHI ROLLS

SPICY TUNA ROLL	9
<i>Pickled Ginger, Wasabi**</i>	
CALIFORNIA ROLL	8
<i>Pickled Ginger, Wasabi**</i>	
SPECIAL ROLL OF THE DAY	MP
<i>Pickled Ginger, Wasabi**</i>	

SMALL PLATES

GARDEN COURT SALAD	14
<i>Hand-Sheared Greens, Scallions, Radish Goat Cheese, Spiced Pecans, New York Apples, Sesame Ginger Vinaigrette* vegetarian, gluten-free</i>	
CHICKEN SATAY	13
<i>Chili-Peanut Sauce, Napa Cabbage Slaw*</i>	
AHI TUNA TARTAR	17
<i>Avocado Salad, Crostini gluten-free option available</i>	
CRAB CAKE	16
<i>Chili Mayo, Katchkie Farm Pepper & Napa Cabbage Slaw, Daikon Sprouts</i>	
MASOOR DAL	13
<i>Indian Spiced Red Lentils, Toasted Naan, vegan</i>	
SOUP OF THE DAY	
BOWL	10
CUP	7

ENTRÉES

PAD THAI	18
<i>Rice Noodles, Stir-Fried Vegetables, Smoked Tofu vegetarian</i>	
ADD SHRIMP	5
MISO CHICKEN RAMEN	19
<i>Ramen Noodles, Poached Chicken Breast & Thigh, Miso Chicken Broth, Shiitake, Baby Bok Choy, Scallion, Soft-Boiled Farm Egg**</i>	
CURRY CHICKEN SALAD	18
<i>Toasted Naan, Garden Court Salad, Roasted Peanuts*</i>	
LEMONGRASS CHICKEN	25
<i>Lemongrass Marinated Chicken Breast, Brussels Sprouts, Roasted Winter Squash</i>	
CHICKPEA MASALA	19
<i>Spiced Chickpeas, Jasmine Rice, House Salad vegetarian</i>	
GINGER CITRUS SALMON	26
<i>Brussels Sprouts, Roasted Winter Squash, Jasmine Rice</i>	
BENTO BOX	23
<i>Winter Vegetables, Jasmine Rice</i>	

SIDES

AROMATIC JASMINE RICE	6
<i>vegan, gluten free</i>	
TOASTED NAAN	6
<i>vegetarian</i>	
STEAMED VEGETABLES	10

DESSERTS

COTTON SOFT JAPANESE CHEESECAKE	12
<i>Strawberry Coulis</i>	
BANANA CHOCOLATE SEA SALT TART	12
<i>Chocolate Mousseline Croustillant</i>	
JASMINE CRÈME BRÛLÉE	12
<i>Matcha Madeleines, Concord Grape Gelée</i>	
ASSORTED COOKIES & PETITS FOURS*	10
<i>Daily Selection</i>	
ICE CREAM	10
<i>Vanilla & Green Tea</i>	



Members receive 10% off

*Contains Nuts

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Map of EASTERN CUISINE

IRAN/ TURKEY POMEGRANATE

Native to Iran and northeast Turkey, pomegranates have been cultivated throughout the Middle East, South Asia, and Mediterranean region for several millenia. Pomegranate seeds are used as a spice known as *anardana*, most notably in Indian and Pakistani cuisine. Dried whole seeds can often be obtained in ethnic Indian subcontinent markets. These seeds are separated from the flesh, dried for 10-15 days and used as an acidic agent for chutney and curry preparation.

CHINA CHINESE CHIVES

Chinese chives or garlic chives have flat dark green leaves with white flowers. Their taste is stronger than chives, a vegetable related to onion. The Chinese name for the species is variously adapted and transliterated as *cuchay*, *jiucui*, *kucui*, *kuchay*, or *kutsay* in Southeast Asian countries such as Indonesia, Malaysia and the Philippines.

MIDDLE EASTERN LABNEH

A type of strained yogurt common in Middle Eastern Cuisine. It is often flavored with herbs and olive oil.

INDIA/SOUTHEAST ASIA TAMARIND

A pod-shaped tropical fruit that is commonly used in dry form or a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia and Latin America. Its name is derived from the Arabic *tamir-hindi*, literally meaning "date of India."

CHINA BLACK VINEGAR

A vinegar made from rice and sorghum popularized in the southern region of China. Also used as a tonic to lower blood pressure and cholesterol it has a deep caramel flavor similar to worcestershire sauce and with the tang of balsamic vinegar.

CHINA HOISIN SAUCE

Dipping sauce of Chinese origin. The word hoisin is a Romanization of the Chinese word for seafood. Despite the literal meaning, hoisin sauce does not contain seafood, nor is it typically used with it! Especially popular in Cantonese Cuisine, it is traditionally made using toasted mashed soy beans. Contains soy, wheat and sugar.

THAILAND/VIETNAM LEMONGRASS

A type of grass with a thick fibrous stalk that is common in Southeast Asia. Consisting of several layers of thick leaves, only the innermost core is used. A common ingredient in Thailand and Vietnamese cooking, it imparts a light citrus flavor.

KOREA KOCHUJANG

Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features agave nectar and rice vinegar.

SOUTHEAST ASIA THAI BASIL

A type of basil native to Southeast Asia. Its flavor, described as anise and licorice-like, is slightly spicy.

EAST ASIA YUZU

A citrusfruit and plant originating in East Asia. It is believed to be a hybrid of sour madarin and ichang papeda. Its flavor is tart, resembling a grapefruit, with overtones of mandarin orange. It is rarely eaten as fruit, though in the Japanese cuisine its aromatic zest (outer rind) is used to garnish some dishes, and its juice is commonly used as a seasoning.

CHINA/INDONESIA THAI BASIL

A spicy noodle soup popularized by Chinese migrants who settled in Penang, Malacca, Indonesia and Singapore. Key ingredients include coconut milk, galangal, pandan leaves, tamarind juice, lemongrass, shrimp paste, chilies and lime juice. Our version is vegetarian featuring a house spice blend.

JAPAN DASHI

A Japanese broth made most commonly by steeping Kombu (a type of kelp) and katsuobushi (flakes of dried and fermented fish) in water. It is the base for several Japanese soups including Miso Soup. Contains soy, wheat and sugar.

JAPAN FURIKAKE

A dry seasoning, usually consisting of seaweed, sesame seeds, sugar and salt. It is most often sprinkled on top of rice. Our version also includes black lava and pink salt.

JAPAN MISO

A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus *kojikin* which produces beneficial microorganism cultures. High in protein and rich in vitamins and minerals, miso was key to survival in feudal Japan. We use White Miso, which has been fermented with rice and has a light, sweeter flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

INDONESIA/ MALAYSIA SATAY

Seasoned skewered and grilled meat, served with a sauce. Satay may consist of diced or sliced chicken, goat mutton, beef, pork, fish, other meats, or tofu; the more authentic version uses skewers from the midrib of the coconut palm frond, although bamboo skewers are often used. These are grilled or barbecued over a wood or charcoal fire, then served with various spicy seasonings. In Malaysia, satay is a popular dish especially during celebrations and can be found throughout the country. In Southern Philippines, it is known as *satti*.

